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TITLE : PRODUCTION OF FOOD BY LACTIC ACID FERMENTATION OF SOYBEAN MILK

ABSTRACT : PURPOSE: To obtain a food by lactic acid fermentation of soybean milk having smooth palate, excellent in texture and suitable for health, etc., by adding rennet originated from animal to soybean milk.

CONSTITUTION: This method for producing a food by lactic acid fermentation of soybean milk is to add preferably 0.005-0.5wt.% of rennet originated from an animal, e.g. chymosin existing in the fourth stomach of small cow to soybean milk, e.g. soybean milk obtained from soybean from which  $\geq$ 40wt.% of soluble sugar portion in soybean is removed using an ultrafilter membrane and carry out lactic acid fermentation of soybean milk using Lactobacillus such as Lactobacillus bulgaricus at 25-40°C for 4-16hr. The chymosin is preferably produced by generic engineering technique and the addition of the rennet originated from animals is preferably carried out when pH of soybean milk is kept within the range of 7.5-3.6.

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